

Aperitif

Husets Prosecco
Glass – 149,- Flaske – 690,-

Husets Champagne
Glass – 189,- Flaske – 895,-

Mimosa – 155,-

Kir Royal – 165,-

Aperol Spritz – 165,-



THE WELL

BRASSERIET

LUNSJ | Lunch



Til Aperitif

Norske østers, 3 stk. (B, SU) 155,-
Norwegian Oysters (3 units)

Marinerte oliven, nybakt brød
og aioli (SU, H, E) 145,-
*Marinated olives, homemade aioli and
freshly baked bread*

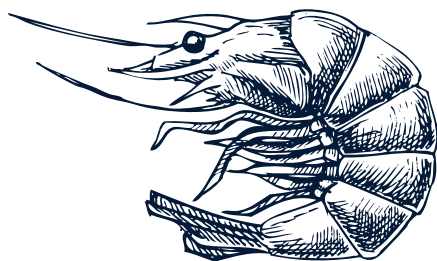


Forretter | Starters

Biff tartar (SEN, H, E, ML) 195,-
Rå, fersk kvernet okse, smaksatt med sjalottløk,
persille, syltet agurk, Dijon sennep og fritert kapers
*Beef tartar, seasoned with shallots, parsley, cornichons,
Dijon mustard and fried capers*

Polenta (SO) 185,-
Grillet maiskake, med sommergulrøtter glasert
i lønnesirup, balsamico og confiterte tomater
*Grilled Polenta served with maple glazed summer carrots
and confit tomatoes*

Ferske grønlandsreker (E, SEN, SK, ML) 259,-
Serveres med nybakt surdeigsbrød, aioli og sitron
*Fresh shrimps from Greenland, served with sour dough
bread, aioli and lemon*



Supper & Salater Soups & Salad

Jordbær gazpacho (ML) 165,-
Forfriskende kald sommersuppe med norske
jordbær, tomater og agurk
*Creamy and fresh mix of Norwegian strawberries,
tomatoes and cucumber*

Cæsarsalat (E, F, H, ML, SEN, SU) 245,-
Cæsarsalat med kylling, bacon, romanosalat,
parmesan, brødkruttonger og cæsardressing
*Caesar salad served with chicken, bacon, romaine lettuce,
parmesan, croutons and Caesar dressing*

Allergener | Allergies

B=bløtdyr, molluscs
BG=bygg, barley
BM=byggmalt, barley malt
E=egg, egg
F=fisk, fish
H=hvete / gluten, wheat, gluten
KS=kaliumpdisulfitt, potassium
ML=melk / laktose, milk, lactose
MN=mandel, almond

PK=pinjekjerner, pine nuts
R=rug, rye
SEL=selleri, celery
SEN=sennep, mustard
SES=sesamfrø, sesame seeds
SK=skalldyr, shellfish
SO=soya, soya
SU=sulfitt, sulphite
V=valnøtter, walnuts

Vi kan tilpasse retter mot allergier og vegetariske ønsker, så langt det er mulig
We can adapt dishes to allergies and vegetarian desires, if possible

Hovedretter | Main Course

Dagens fangst (F, ML, B, SEL) 330,-
Vennligst spør din servitør om dagens tilbud
Today's fish, please ask your waiter

The Well Burger (E, H, SEN, SU, ML) 255,-
Angusburger med Jarlsberg gost, salat, syltet rødløk,
mais, tomat, BBQ saus, ovnsbakte poteter, aioli og
ketchup
*Burger with Jarlsberg cheese, pickled onions, corn,
tomatoes, BBQ sauce, roasted potatoes, aioli and ketchup*

Vegan à la Burger (PK, SEL, SEN) 235,-
Grillet sellerirot med glasert ananas, sopp, pesto,
mais og granateple, serveres med røstede perlepotet
og honning-sennepsdressing
*Grilled celery root, glazed pineapple, mushrooms,
pesto, corn, salad, pomegranate, roasted potatoes and
honey mustard dressing*

The Well Club Sandwich, (H, E, SE, SU, SEN) 235,-
Sandwich med kyllingbryst på surdeigsbrød, stekt
bacon, salat, tomat, aioli og sprø chips
*Sandwich with chicken breast on sour dough bread,
bacon, tomato, salad, aioli and crisps*

Dessert | Desserts

Hasselnøtt cremaux (ML, HN, E) 145,-
Servert med pasjonsfruktsorbet
Hazelnut cremaux, served with passion fruit sorbet

Sommer Pavlova (E, ML, SU) 145,-
Serveres med mango og norske jordbær, samt innslag
av balsamicoeddik og vaniljekrem
*Summer Pavlova, served with mango and Norwegian
strawberries with a touch of balsamic vinegar and
vanilla cream*

Creme brulée (E, ML) 145,-

Hjemmelaget vaniljeiskrem med friske bær
(E, H, ML) 145,-
Homemade vanilla ice cream with fresh berries



Pizza – Hvit | Pizza – White

Pizza Shimeji-sopp (H, ML) 245,-
Med Rørosrømme, mozzarella, cheddar,
chevré og frisk timian
*Pizza Shimeji-mushrooms with sour cream, mozzarella,
cheddar, chevré and fresh thyme*

Pizza Carbonara (E, H, ML, SU) 235,-
Med bacon, mozzarella, cheddar, eggeplomme
og vårløk
*Pizza Carbonara with bacon, mozzarella, cheddar,
egg yolk and spring onions*

Pizza kylling (H, ML, SU) 240,-
Med chilli, mozzarella, cheddar og fersk oregano
*Pizza chicken with chilli, mozzarella, cheddar and fresh
oregano*

Pizza – Rød | Pizza – Red

Pizza Salsiccia (H, ML) 240,-
Med chilli, rødløk, tomat saus, mozzarella,
cheddar og rosmarin
*Pizza Salsiccia with chilli, red onions, tomato sauce,
mozzarella, cheddar and rosemary*

Pizza Fønix (H, ML, V) 245,-
Med tomat saus, Fønix blåmuggost, mozzarella,
cheddar, fiken, rucicola og ristede valnøtter
*Pizza Fønix with tomato sauce, Norwegian blue cheese,
mozzarella, cheddar, figs, arugula and roasted walnuts*

Pizza Stavangerskinke (H, ML, SU) 235,-
Med tomat saus, mozzarella, cheddar, oliven
og syltet løk
*Pizza Stavanger with cooked ham, tomatoe sauce,
mozzarella, cheddar, olives and pickled onions*



Selskap på The Well? Party at The Well?

Ta kontakt med servitøren deres
for mer informasjon

Contact your waiter for more information

Musserende | Champagne
Sparkling wine | Champagne

	Glass Flaske
Signore Giuseppe Prosecco NV, Veneto, Italia	149,-/690,-
Raoul Clerget Crémant de Bourgogne NV, Bourgogne, Frankrike	159,-/750,-
Cave de Pongrácz Pongrácz Blanc de Blancs NV, Stellenbosch, Sør-Afrika	820,-
Léonce d'Albe Champagne Special Reserve NV, Frankrike	189,-/895,-
Louis Roederer Brut Rose, Champagne, Frankrike	1.525,-



Hvitvin | White wine

Corte Giara Pinot Grigio 2019, Veneto, Italia	149,-/690,-
Lagar de Cervera Albariño 2019, Rias Baixas, Spania	149,-/690,-
Ernst Ludwig Riesling 2020, Rheinhessen, Tysland	159,-/750,-
Roland Tissier Sancerre 2020, Loire, Frankrike	179,-/890,-
Domaine Laroche St. Martin Chablis 2020, Burgundy, Frankrike	195,-/950,-
Olivier Leflaive Bourgogne Blanc Les Sétilles 2020, Burgund, Frankrike	195,-/950,-
Vincent Girardin Saint-Aubin 1er Cru En Remilly 2018, Burgund, Frankrike	1.325,-
Bachelet Ramonet Chassagne-Montrachet 1er Cru La Grande Montagne 2018, Burgund, Frankrike	1.455,-
Olivier Leflaive Meursault 2019, Burgund, Frankrike	1.525,-
Comtesse de Cherisey Puligny-Montrachet 1er cru Hameau de Blagny 2018, Burgund, Frankrike	1.625,-

Rosévin | Rose wine

Domaine Triennes Triennes Rose 2021, Languedoc-Roussillon, Frankrike	149,-/690,-
Von Winning Pinot Noir Rosé 2020, Pfalz, Tyskland	159,-/750,-
Château d'Esclans Whispering Angel 2020, Provence, Frankrike	975,-

Dessertvin | Dessert wine

Niepoort L.B.V 2016, Douro, Portugal	89,-/825,-
Tokaj-Hétszölő Szamorodni 2019, Tokaj, Ungarn	89,-/825,-
Château Gravas 2016, Sauternes, Frankrike	98,-/695,-
Domaine Mas Amiel Vintage 1980, Languedoc-Roussillon, Frankrike	139,-/1.655,-
Sergio Degiorgis Moscato d'Asti 2009, Piemonte, Italia	159,-/750,-

Rødvin | Red wine



	Glass Flaske
Lou Camine Ogier Lirac 2018, Rhone, Frankrike	159,-/750,-
Chasselay Les Grands Eparcieux 2018, Beaujolais, Frankrike	159,-/750,-
Villa Cardini Valpolicella 2019, Veneto, Italia	159,-/750,-
Castilla y Leon Hermanos Lurton Toro 2019, Toro, Spania	169,-/850,-
Nuiton-Beaunois Bourgogne Pinot Noir 2019, Burgund, Frankrike	179,-/890,-
Fenocchio Barbera d'Alba Superiore 2018, Piemonte, Italia	179,-/890,-
Château Grand Village Fronsac 2018, Bordeaux, Frankrike	975,-
Poderi Cellario Rosso Vasca 2' 2020, Piemonte, Italia	1.155,-
La Rioja Alta Gran Reserva 904' 2011, Rioja, Spania	1.195,-
Olivier Leflaive Volnay 2017, Burgund, Frankrike	1.265,-
Henri Magnien Gervrey Chambertin 2018, Burgund, Frankrike	1.325,-
Chateau Laroque Grand Cru Classé 2018, Saint Emilion, Bordeaux, Frankrike	1.359,-
Benjamin Leroux Vosne-Romanee 2018, Burgund, Frankrike	1.605,-
Heitz Lochardet Pommard 1er Cru "Les Rugiens" 2018, Burgund, Frankrike	1.625,-
Pauillac de Latour Haut - Medoc 2012, Bordeaux, Frankrike	1.655,-



Cocktailer | Cocktails

Orange Mule - vodka, The Well juice og ginger beer <i>Vodka, The Well juice and ginger beer</i>	189,-
Bloody Mary - vodka, tomatjuice, Tabasco, Worcestershire sauce <i>Vodka, tomato juice, Tabasco, Worcestershire sauce</i>	
Lemongrass Gin & Tonic - gin, sitrongress, tonic <i>Gin, lemongrass, tonic</i>	
Emerald Mojito- Champagne, mynte, agurk, lime <i>Champagne, mint, cucumber, lime</i>	
Hylleblomst spritz - hylleblomst likør og prosecco <i>Elderly flower liquor and prosecco</i>	

Mocktailer | Mocktails
(Alkoholritt) (Non-alcoholic)

Amaretti sour - Amaretti alkoholfri likør, egg, limejuice (E) <i>Amaretti non-alcoholic liquor, egg, lime juice and simple sirup</i>	129,-
Nojito - Alkoholfri rom, mynte, lime og boble vann <i>Non-alcoholic cane rum, mint, lime and fizzy water</i>	

Drikker | Drinks

THE WELL JUICE

Gulrot, chilli, ingefær og eple <i>Carrot, chilli, ginger and apple</i>	95,-
Pære, agurk, selleri, spinat og eple (SEL) <i>Pear, cucumber, celery, spinach and apple</i>	95,-
Rødbeter, selleri og eple (SEL) <i>Red beet, celery and apple</i>	95,-
Kombucha: jordbær <i>Strawberry</i>	89,-
Lemonaid: passion fruit, lime, blood orange, ginger <i>Passion fruit, lime, blood orange or ginger</i>	95,-
San Pellegrino 0,3l	65,-
San Pellegrino 0,75l	115,-
Coca-Cola, Zero, Fanta, Sprite	65,-

Øl | Beer

Fatøl 0,3l <i>Draught beer 0,3l</i>	109,-
Fatøl 0,5l <i>Draught beer 0,5l</i>	129,-
The Well Lager (H) Norwegian Blonde (H) Mellow IPA (H) Norwegian Love (H) Lager gluten free	129,- 129,- 129,- 129,- 129,-
Hageeple cider <i>Apple cider</i>	119,-
Alkoholfri øl (H) <i>Non-alcoholic beer</i>	89,-



The Well Urtete
The Well Herbal Blends

Signature blend: eple, bjørk, granskudd, sitronmelisse, lakrisrot <i>Apple, birch, spruce shoots, lemon balm, liquorice root</i>	43,-
På bærtur: eple, tinnvedbær, eplemynte, tyttebærblad, bringebærblad <i>Berry Hike: apple, thorn wood, apple mint, lingonberry, raspberry</i>	43,-

Kaffe / Te | Coffee / Tea

Qimen: sort te fra Qimen, Anhui, Kina <i>Black tea from Qimen, Anhui, China</i>	43,-
Maojian: grønn te fra Suizhou, Hubei, Kina <i>Green tea from Suizhou, Hubei, China</i>	43,-
Green Peach & Ginger fra Malawi, Africa <i>Green peach & ginger from Malawi, Africa</i>	43,-
Espresso Americano Cortado Cappuccino Caffe Latte	49,-/59,- 49,-/59,- 55,-/59,- 55,-/59,- 55,-/59,-